

# **USDC/NOAA Basic HACCP Workshop for the Seafood Industry**

## **Workshop Activities**

### **Day I**

#### **Body of Knowledge**

- HACCP System Overview
- GMPs and the Seafood HACCP Regulation
- Seafood Safety

#### **Application Activities**

- I. Preliminary Steps to Performance of Hazard Analysis

### **Day II**

#### **Application Activities**

- I. Preliminary Steps (Conclusion)
- II. Hazard Analysis and Critical Control Point Determination

### **Day III**

#### **Application Activities**

- II. Hazard Analysis and Critical Control Point Determination
- III. HACCP Plan Development and Review